

**DISCUSSION DOCUMENT ONLY**  
**DOES NOT REPRESENT DEPARTMENT POLICY/REGULATION**  
**DRAFT as of July 11, 2003**

**CHAPTER 19**

**RESHIPPER**

The section number for an existing regulation is noted in brackets [19.01].

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Title and notes section:

Chapter 19 has been updated for compliance with the MO and HACCP rules per federal regulations. This chapter is the existing Chapter 18.

- 19.01 [15.02, 18.05] Compliance
- 19.02 [18.01, 18.02] Shellfish Reshipper
- 19.03 Receiving critical control point - Critical limits
- 19.04 Shellstock storage Critical Control Point - Critical Limits
- 19.05 Shucked Meat Storage critical control point - Critical limit
- 19.06 [18.04] Storage Facility
- 19.07 [18.03] Vehicle(s)

**CHAPTER 19**

**RESHIPPER**

19.01 Compliance

Each dealer shall comply with all shellfish laws and regulations relating to shellfish handling and sanitation, including, but not limited to, the requirements specified in Chapter 15 and Chapter 16 that are appropriate to the plant and the food being processed.

19.02 Shellfish Reshipper

The holder of a reshipper certificate may sell, ship or transport shucked shellfish or shellstock packed in their original containers, which have been purchased from certified shellfish dealers, to other certified dealers, retailers or to final consumers. A reshipper shall not shuck, repack, hold or store shucked shellfish or shellstock for sale, shipment or transport. A reshipper may not harvest shellfish or buy from harvesters.

19.03 Receiving critical control point - Critical limits

The reshipper shall reship only shellfish which:

- A. Originated from a certified dealer;
- B. Are identified with a tag or label as outlined in Chapter 15.

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19.04 Shellstock storage Critical Control Point - Critical Limits

The reshipper shall:

- A. Place shellstock in a storage area or conveyance with mechanical refrigeration and maintained at 45 °F (7.2 °C) or less; and
- B. Not permit shellstock to remain without ice for more than 2 hours at points of transfer such as loading docks.

19.05 Shucked Meat Storage critical control point - Critical limit

The reshipper shall maintain shucked shellfish in a storage area or conveyance with mechanical refrigeration at an ambient air temperature in the storage area of 45 °F (7.2 °C) or less.

- A. In the event that shellfish have been frozen, the frozen shellfish shall be held at or below 0 °F.
- B. Shucked shellfish shall not be held without ice for more than 2 hours at points of transfer such as loading docks.

19.06 Storage Facility

In the event that a reshipper certificate holder constructs or uses a permanent storage facility in the reshipping operation, he/she shall henceforth be considered a shellstock shipper. The holder of the reshipper certificate must surrender the reshipper certificate to the Department and apply for a shellstock shipper's certificate.

19.07 Vehicle(s)

The facilities of a reshipping business shall be limited to a vehicle or vehicles. This vehicle(s) must meet all of the standards established for vehicle construction and thermal protection as set forth in Chapter 16.